



# Tortilla Pork Chop

WITH SQUASH AND LIME CREMA

Meal Kit



**Prep & Cook Time**

30-40 MIN

**Cook Within**

6 DAYS

**You Will Need**

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls

**Ingredients**

- 2 Zucchini
- 1 Yellow Squash
- 1 Lime
- ¼ oz. Cilantro
- 2 tsp. Taco Seasoning
- 2 oz. Sour Cream
- ½ oz. Tortilla Strips
- 2 oz. Shredded Cheddar Cheese

**Customize It Options**

- 12 oz. Boneless Pork Chops
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

**Difficulty Level**

INTERMEDIATE

**Spice Level**

NOT SPICY

**Minimum Internal Protein Temperature**

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/24908](http://www.homechef.com/24908)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

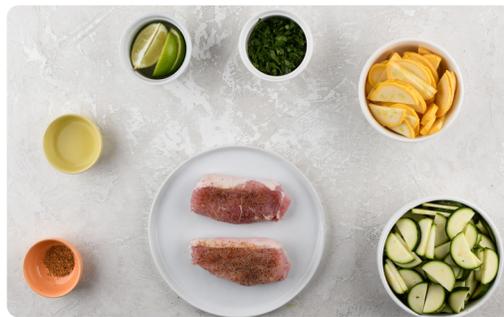
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **taco seasoning**



### 1. Prepare the Ingredients

- Trim **zucchini** and **squash** ends, halve lengthwise, and cut into ½” half-moons.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem and mince **cilantro**.
- Pat **pork chops** dry and season both sides with half the **taco seasoning** (reserve remaining for vegetables) and a pinch of **salt** and **pepper**.

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Steps 1, 3, and 4, searing 2-4 minutes per side, then roasting until chicken reaches minimum internal temperature, 8-10 minutes.
- If using **sirloin steaks**, follow same instructions as pork chops in Steps 1, 3, and 4, searing 2-3 minutes per side, then roasting until steaks reach minimum internal temperature, 5-7 minutes. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



### 2. Roast the Vegetables

- Place **zucchini** and **squash** on prepared baking sheet and toss with remaining **taco seasoning**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven, 15 minutes.
- While vegetables roast, continue recipe.



### 3. Start the Pork Chops

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **pork chops** to hot pan and sear until browned, 2-3 minutes per side.
- Remove from burner. *Pork chops will finish cooking in a later step.*



### 4. Finish the Pork Chops and Vegetables

- Coarsely crush **tortilla strips**.
- In a mixing bowl, combine crushed tortilla strips, **cheese**, and 1 tsp. **olive oil**.
- Carefully remove baking sheet from oven and push **vegetables** to one side of baking sheet. *Baking sheet will be hot! Use a utensil.* Place **pork chops** on other half and top evenly with tortilla strip-cheese mixture.
- Roast again in hot oven until pork chops reach a minimum internal temperature of 145 degrees, 4-5 minutes.
- Carefully remove from oven.
- While pork chops and vegetables roast, continue recipe.



### 5. Make Lime Crema and Finish Dish

- In another mixing bowl, combine **sour cream** and 1 tsp. **lime juice**.
- Plate dish as pictured on front of card, drizzling lime crema over **vegetables** and garnishing with **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!